

# CHEFSTABLE

## CATERING

:: v :: vegetarian      :: v+ :: vegan      :: gf :: gluten free

### BITES

15 count minimum per menu item

**Heirloom Tomato Bruschetta Bar • 5.50 per serving**

heirloom tomato, bellwether ricotta, balsamic glaze & house crostini  
presented as individual components

:: v ::

**Plum, Blue Cheese & Bresaola • 2.25 per serving**

quartered plum, blue cheese & bresaola

**Whipped Feta Flatbread • 2.75 per serving**

whipped feta, corn, patron peppers, pickled red onion, nutritional yeast

:: v ::

**Oxtail Flatbread • 2.75 per serving**

braised oxtail, smoked feta, jalapeñ, cherry tomato

**Ceviche • 5.00 per serving**

whitefish, shrimp, lime, chile, cilantro, onion, tortilla chips

:: gf ::

**Salsa Bar • 4.00 per serving**

housemade guacamole, salsa roja, salsa verde, pico de gallo & corn tortilla chips

:: v gf ::

**Grilled Flank Steak Wrapped Seasonal Vegetable • 2.25 per piece**

hoisin grilled flank steak, baby summer squash, orange zest & sesame seed

:: v ::

**Bresaola & Blue • 2.75 per piece**

bresaola, jalapeñ, oregon blue cheese, candied orange, arugula

:: gf ::

**Crispy Chicken Slider • 2.95 per piece**

fried chicken, pickled cucumbers, mustard seed aioli, petite soft rolls

**Watermelon Salad Skewers • 2.50 per piece**

watermelon, feta, mint, lemon vinaigrette

:: v gf ::



503.238.8889

CHEFSTABLE-CATERING.COM

# CHEFSTABLE

## CATERING

### BITES

15 count minimum per menu item

**Plum Butter & Lemon Jam on Endive** • 2.50 per serving  
puffed wild rice  
:: v+ gf ::

**Stuffed Peppadew & Quinoa** • 2.00 per serving  
sweet peppadew, quinoa tabbouleh  
:: v+ gf ::

**Avocado Lettuce Cups** • 3.50 per piece  
lettuce cups, avocado, cucumber, pickled daikon, miso vinaigrette  
:: v+ gf ::

### SALADS

15 count minimum per menu item

**Caprese Salad** • 5.00 per serving  
sliced vine ripened & heirloom tomatoes layered with fresh mozzarella & basil leaves, drizzled with olive oil & finished with jacobson sea salt  
:: v gf ::

**Butter Lettuce Salad** • 7.00 per serving  
butter lettuce, chevre, chives, fresh peach, walnuts, herbed vinaigrette  
:: v gf ::

**Heirloom Tomato Salad** • 5.00 per serving  
an array of heirloom tomatoes, sliced, whole & quartered, with miso vinaigrette & fresh herbs  
:: v gf ::

**Summer Panzanella Salad** • 6.95 per serving  
with provolone fritto, heirloom tomato, shaved fennel, basil & oregano  
:: v gf ::

**Greens with Mango & Avocado** • 4.00 per serving  
red leaf & butter lettuce, jicama, red onion, mango, avocado & honey, cider, garlic vinaigrette  
:: v gf ::



503.238.8889

CHEFSTABLE-CATERING.COM

# CHEFSTABLE

## CATERING

### SALADS

15 count minimum per menu item

**Shaved Summer Squash • 4.50 per serving**

summer squash, feta cheese, arbol chili, mint, cherries, pepitas  
:: v gf ::

**Grilled Romaine & Quinoa Tabbouleh Salad • 5.50 per serving**

charred poblano pepper, oven dried tomato, meyer lemon vinaigrette  
:: v+ gf ::

**Wheat Berry Salad • 6.00 per serving**

wheat berry, bread, radish, lacinato kale, ricotta salata & apple cider vinaigrette  
:: v gf ::

**Greek Panzanella Salad • 6.50 per serving**

grilled halloumi, cucumber, tomato, pita  
:: v gf ::

### MAINS

15 count minimum per menu item

**Grilled & Marinated Flank Steak • 9.00 per serving**

thinly sliced & served with walla walla sweet onion marmalade

**Smoked BBQ Beef Brisket • 7.50 per serving**

spice rubbed smoked brisket & bbq sauce

**Grilled Tri-Tip • 7.50 per serving**

tamari, balsamic vinegar, honey, ale, roasted green onions

**Carne Asada Fajita Bar • 9.50 per serving**

grilled flank steak marinated in lime juice, cilantro & chili peppers,  
grilled with bell peppers & onions,  
warm flour & corn tortillas,  
green onions, shredded tillamook cheddar, sour cream, salsa & guacamole

•

**Allium Rubbed Pork Tenderloin • 8.00 per serving**

summer squash, charred garlic sherry, cherry vinaigrette



503.238.8889

CHEFSTABLE-CATERING.COM

# CHEFSTABLE

## CATERING

### MAINS

15 count minimum per menu item

**Grilled Pork Skewer with Mojo Sauce** • 8.00 per serving  
grilled cuban marinated pork shoulder with cilantro, serrano peppers,  
oregano & vinegar dipping sauce

**House-Smoked Pork Ribs** • 3.00 per piece  
marinated, seasoned & smoked pork ribs

•

**Chicken Escabeche** • 8.00 per serving  
seared boneless chicken breast with sliced shallots, capers, cornichon, sherry vinegar, chili flakes,  
julienne vegetables & fresh herb garnish

**Grilled Chicken Breast** • 9.00 per serving  
grilled, boneless chicken breast  
served with your choice of sauce

mojo sauce  
garlic, cumin, honey, sherry vinaigrette & olive oil

salsa verde  
parsley, basil, mint, lemon, dijon, red wine vinaigrette & caper anchovy

chimichurri sauce  
parsley, shallot, fennel, jalapeñ & lime

tomato jam

**Smoked & Grilled Bone-In Chicken** • 7.50 per serving  
chicken brined, rubbed with aleppo & spices, smoked & grilled

**BBQ Chicken** • 7.50 per serving  
barbecued chicken breast, leg & thigh pieces, on the bone

**Fried Chicken & Andouille Gumbo** • 9.50 per serving  
louisiana gumbo with fried chicken, andouille sausage & okra

•

**Oregon Coast Rockfish Escabeche** • 8.00 per serving  
es-cabeche: fish cooked in a marinade of olive oil & vinegar with caper & vegetables



503.238.8889

CHEFSTABLE-CATERING.COM

# CHEFSTABLE

## CATERING

### MAINS

15 count minimum per menu item

**Citrus Glaze Plank Salmon** • 12.00 per serving

cedar plank salmon sides, wild flower honey, orange juice, lemon, lime, cardamom, nutmeg

**Grilled Albacore Tuna with Jalapeño Conserva** • 14.00 per serving

charred mushrooms & tomato

**Marlin Steaks** • 9.00 per serving

marlin steaks marinated in orange, lemon, coriander, cumin, fennel, chile de árbol & extra virgin olive oil, served with citrus relish

•

**Blue Cheese Grilled Polenta Cake** • 12.00 per serving

grilled radicchio, yellow wax beans, peaches & balsamic

:: v+ gf ::

**Tomato Basil Risotto Cakes** • 12.50 per serving

heirloom tomato, summer squash, basil, risotto

:: v gf ::

**Mediterranean Chickpea Fritters** • 8.50 per serving

chickpea, zucchini, sautéed spinach, pickled eggplant, tahini dressing

:: v+ gf ::

### SIDES

15 count minimum per menu item

**Melon Salad** • 3.50 per serving

seasonal melon, mint & ginger simple syrup, spiced pepitas

:: v+ gf ::

**Roasted Corn & Manchego** • 4.25 per serving

roasted corn cut off the cobb, manchego cheese & cherry lemon lime cilantro vinaigrette

**Grilled Zucchini** • 3.50 per serving

sea salt, lemon vinaigrette

:: v+ gf ::



503.238.8889

CHEFSTABLE-CATERING.COM

# CHEFSTABLE

## CATERING

### SIDES

15 count minimum per menu item

**Quinoa & Charred Poblano Salad** • 3.50 per serving  
quinoa with charred poblano & onion, oven dried tomato & meyer lemon vinaigrette  
:: v+ gf ::

**Beefsteak Tomato Gratin** • 2.50 per serving  
beefsteak tomatoes, bagna cauda, breadcrumbs & parmesan

**Black Bean, Sweet Pepper & Corn Salad** • 3.50 per serving  
black bean, sweet corn, red pepper & date vinaigrette  
:: v+ gf ::

**Wild Rice Salad** • 4.00 per serving  
watercress & tangerine  
:: v+ gf ::

**Green Cabbage Slaw** • 3.00 per serving  
cabbage, shaved carrots & creamy poppyseed dressing

**Red Potato Salad** • 3.50 per serving  
small red potatoes, onions, celery, hard-boiled eggs, scallions & dijon

### BREAD

15 count minimum per menu item

**Summer Caprese Cups** • 3.75 per serving  
heirloom cherry tomato, fresh mozzarella mousse, basil, extra virgin olive oil & garlic bruschetta toasts  
presented in individual glass jars

**Tomato Scallion Focaccia** • 1.50 per serving  
focaccia, tomatoes, scallions

**Feta & Scallion Scones** • 3.00 per large piece  
whipped salted butter

**Cornbread** • 1.50 per serving  
honey butter

**Grilled Pita** • 1.00 per serving  
brushed with butter & grilled, seasoned with zatar



503.238.8889

CHEFSTABLE-CATERING.COM

# CHEFSTABLE

## CATERING

### BREAD

15 count minimum per menu item

**Cheese Straws** • 2.25 per serving  
parmesan, gruyère & paprika puff pastry twists

**Honey Almond Flatbread** • 1.50 per serving  
thin, crispy flatbread, toasted sliced almonds, wild honey

### DESSERT

15 count minimum per menu item

**Petite Fruit Skewers** • 4.00 per serving  
melon, mango, papaya, pineapple, strawberry, kiwi & coconut ginger yogurt  
:: gf ::

**Berry Shortcakes** • 3.25 per serving  
housemade petite shortcakes, lightly macerated seasonal berries, fresh whipped cream

**Fresh Fruit Tartlets** • 3.25 per individual tart  
vanilla bean custard & glazed fresh fruit

**Lemon Gin Tartlets** • 3.50 per individual tart  
lemon curd & burnt meringue

**Cherry & Chocolate Haystack** • 2.00 per piece  
crunchy coconut, dried cherries & belgian chocolate  
:: v+ gf ::

**Layered Fruit Trifle in a Jar** • 3.75 per jar  
layered seasonal fruit, sweetened whipped cream & sponge cake in small glass jars

**Seasonal Crisp** • 3.00 per serving  
seasonal fruit, crunchy cinnamon streusel, fresh whipped cream, served family style

**Vanilla Bean Cheesecake**  
with seasonal fruit  
\$28\_ 6" cake serves 8 people  
\$55\_ 9" cake serves 16 people



503.238.8889

CHEFSTABLE-CATERING.COM